

COPPER CLUB ASIAN BISTRO

Welcome to our home for Asian fusion food and contemporary gin culture!
We serve most of our dishes in smaller portions, giving you the opportunity to try and share new exciting flavors. We recommend choosing 3 tapas per person, which equals a typical appetizer and a main course.

Enjoy the ride!



- 01 FISH & SEAFOOD TAPAS
- 02 VEGETARIAN TAPAS
- 03 MEAT TAPAS
- 04 PREMIUM NIGIRI & SASHIMI
- 05 MORIAWASE & MAKI
- 06 LARGER PLATES AND SIDES
- 07 SIGNATURE TASTING - 7 COURSE
- 08 TEN TASTE - PREMIUM SELECTION
- 09 SOMETHING SWEET

- 10 SPARKLING & CHAMPAGNE by glass
- 11 WHITE WINE by glass
- 12 RED WINE by glass
- 13 BEER & CIDER
- 14 NON ALCOHOLIC

ALLERGIES?

Please inform our staff and they will help you.

WE ARE A CASH FREE RESTAURANT



FISH & SEAFOOD TAPAS

OYSTERS

Super Chironfils no3

Chilipaste - Coriander - Garlic - Mint **58/1 pcs 225/4 pcs**

TEMPURA PRAWNS

Japanese Mayo - Wasabi - Gin - Cucumber **115**

SOFT SHELL CRAB

Apple - Green Mango - Mint - Black Pepper **145**

HOKKAIDO SCALLOP

Ponzu Yuzu - Kimchi Sesame - Fish Roe **150**

SPICY HERB SALMON

Sashimi - Gin - Garlic - Mint - Coriander - Lime **135**

ASIAN TACO

Salmon - Mint - Potatoes - Bell Pepper - Coriander **110**

CRISPY SALMON BITES

Rice Paper - Orange - Coconut - Ginger - Lime - Chili - Peanuts **130**

FISH CURRY

Cod - Red Curry - Coconut Milk - Morning Glory - Sesame **155**



ASIAN VEGGIE TACO

Vegan "Salmon" - Mint - Potatoes - Coriander - Bell pepper **115**

CRISPY "SALMON" BITES

Rice Paper - Vegan "Salmon" - Orange - Coconut - Chili - Ginger - Lime - Peanuts **125**

NOODLE ROLL

Bean Sprouts - Tofu - Peanuts - Sweet & Salty **120**

ENOKI

Crispy Mushroom - Peanuts - Lime - Chili **95**

WING BEANS

Coconut Milk - Tofu - Peanuts - Chili Oil **130**

SALAD FROM HEAVEN

Basil - Mozzarella - Apple - Dates - Garlic - Cashews & Almonds **125**

SPICY GREEN CURRY

Stir-Fry Noodles - Coconut Milk - Potatoes - Vegetables - Parmesan **150**



KRAPOW PIZZA

Minced Beef - Rotee - Mozzarella - Chili - Thai Basil - Garlic - Egg **130**

CRISPY CHICKEN SALAD

Onion - Chili - Lime - Celery **135**

BBQ PORK

Mint - Spicy Nam Jim Sauce **145**

NOODLE ROLL CHICKEN

Bean Sprouts - Peanuts - Sweet & Salty **125**

MASSAMAN CURRY

Slow Cooked Beef - Potatoes - Peanuts - Coconut Milk - Rotee **155**

BONCHON CHICKEN

Honey Glazed - Pickled Daikon Radish **135**

COCONUT RIBS

Coconut Milk - Soy - Sweet - Pickled Daikon Radish **165**

ENTRECÔTE BLACK ANGUS

Pak Choi - Chili Sauce **175**

PREMIUM NIGIRI MIX 6 pcs 265

Salmon Prime - Tuna Tataki - Red Shrimp - Tom Yam Scallop
- Foie Gras - Wagyu Umami.

SALMON PRIME 4 pcs 120

Salmon with chili butter. Topped with sweet potatoes crunch and chives.

TUNA TATAKI 4 pcs 135

Yellowfin Tuna with gochugaru, sesame oil and black fish roe.

RED SHRIMP 4 pcs 155

Argentinian red shrimp with chili mayo, kimchi sesame, chive and fish roe.

TOM YAM SCALLOP 4 pcs 165

Scallop with Tom Yam sauce, chili and coriander.

FOIE GRAS 1 pcs 65 4 pcs 260

Duck liver with teriyaki, roasted onion and chive.

WAGYU UMAMI 1 pcs 75 4 pcs 298

Wagyu A5 10+, teriyaki, parmesan and 24 Carat Gold.

SASHIMI 6 pcs 155

Chefs choice of fish and seafood

COPPER CLUB SIGNATURE PLATE 12 pcs 375

PREMIUM NIGIRI Mix 6 pcs and MAKI 6 pcs

Salmon Prime - Tuna Tataki - Red Shrimp - Tom Yam Scallop

- Foie Gras - Wagyu Umami and a mix of Maki.

MORIAWASE**CHEF'S CHOICE OF NIGIRI, MAKI & SASHIMI.**10 pcs **275** / 12 pcs **295** / 15 pcs **365****MAKI**5 pcs **99** / 10 pcs **198****CRISPY PRAWNS**

Prawns with tempura carrot. Topped with chili mayo, teriyaki sauce and roasted onion.

SPICY TUNA

Tuna tartare with avocado, cucumber and chili mayo.

SALMON CRUNCH

Crispy fried maki with spicy salmon. Topped with crispy lotus root.

OYSTER MUSHROOM

Stir fried mushroom with chili & garlic butter. Cucumber, avocado, carrot and teriyaki sauce.

SALAD FROM HEAVEN

Basil - Mozzarella - Apple - Dates - Garlic
- Cashew - Almonds **195**

PAD THAI

Chicken - Peanuts - Egg
- Tamarind - Coriander **245**

FISH CURRY

Cod - Red Curry - Coconut Milk
- Morning Glory - Sesame - Coconut Rice **295**

ENTRECÔTE BLACK ANGUS 250 G

Curry Potatoes - Pak Choi
- Chili Sauce **395**

**SIDES**

COCONUT RICE **45**

EDAMAME BEANS **65**

JASMINE RICE **35**

FRENCH FRIES WITH CHILI MAYO **45**

CURRY POTATOES **45**

SWEET POTATO FRIES WITH
PARMESAN AND CORIANDER **55**

JAPANESE OMELETTE WITH
BONITO AND PARMESAN **90**

MIANG KHAM	Salmon - Orange - Coconut - Chili - Ginger - Lime - Peanuts
SPICY TUNA MAKI	Tuna Tartare - Avocado - Chili mayo
ASIAN TACO	Salmon - Mint - Potatoes - Bell pepper - Chili - Coriander
NOODLE ROLL CHICKEN	Bean Sprouts - Peanuts - Sweet & Salty
MASSAMAN CURRY	Slow Cooked Beef - Potatoes - Peanuts - Coconut milk - Rotee
COCONUT RIBS	Coconut Milk - Soy - Sweet - Pickled Daikon Radish
WING BEANS	Coconut Milk - Tofu - Peanuts - Chili

545 /PERSON

This menu is only available as a choice for the whole table and includes gluten, fish, nuts, soy, sesame & seafood. Unfortunately we are unable to adjust this menu after allergies

CRISPY SALMON BITE	Rice Paper – Orange – Coconut – Chili – Ginger – Lime – Peanuts
TOM YAM SOUP	Coconut Milk – Lemongrass – Chili – Fresh Coconut
TEMPURA PRAWN	Black Tiger – Fish Roe
SOFT SHELL CRAB	Apple – Green Mango – Mint – Black Pepper
SPICY HERB SALMON	Gin – Garlic – Mint – Coriander – Lime
RED SHRIMP NIGIRI	Argentinian Red Shrimp – Chili Mayo – Kimchi Sesame – Chive – Fish Roe
WAGYU UMAMI NIGIRI	Wagyu A5 10+ – Teriyaki – Parmesan – 24 Carat Gold
HOKKAIDO SCALLOP	Ponzu Yuzu – Kimchi Sesam – Fish Roe
ENTRECÔTE	Black Angus – Chili Sauce
SALAD FROM HEAVEN	Mozzarella – Apple – Dates – Garlic – Basil – Cashews – Almonds

695 /PERSON

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HAZELNUT GELATO

Raspberry - Nougat - Marcona Almonds **125**

SAN SEBASTIAN CHEESECAKE

Passion - Caramel - White Chocolate - Pistage **140**

CHOCOLATE FONDANT

Passion Fruit - Vanilla Ice Cream **130**

STRAWBERRY ROTEE

Strawberry - Condensed Milk - Chocolate - Vanilla Ice Cream **125**

CHOCOLATE TRUFFLE

Dark Chocolate / Orange / Sea Salt Caramel **30/PCS**



10

SPARKLING & CHAMPAGNE

GLASS / BOTTLE

MAS PERE ECO BRUT

Xarel-lo, Parellada, Macabeo, Cava

115 / 690

ALEXANDRE BONNET GRAND RÉSERVE BRUT

CHAMPAGNE

Pinot Noir, Chardonnay

150 / 895



GLASS / BOTTLE

VENTA LA VEGA LLUVIA

Sauvignon Blanc, Verdejo, 2023 Almansa

120 / 480

LEITZ OUT TROCKEN

Riesling, 2023 Rheingau

145 / 580

LAURENT MIQUEL

Albarino, 2023 Languedoc-Roussillon

150 / 600

MORGAN BAY CELLARS

Chardonnay, 2022 California

155 / 620

D.LOUIS MOREAU CHABLIS 1ER CRU "LES FOURNEAUX"

Chardonnay, 2022 Chablis

215 / 860

SEE OUR WINE LIST FOR MORE OPTIONS



GLASS / BOTTLE

VENTA LA VEGA ALDEA

Garnacha Tintorera, Syrah, 2023 Almansa

120 / 480

LANDER JENKINS

Pinot Noir, 2021 California

198 / 795

CÔTES DU RHÔNE DOM DE VERQUIERE

Grenache, Syrah, Cinsault, 2023 Rhône

160 / 640

MORGAN BAY CELLARS

Cabernet Sauvignon, 2022 California

145 / 580

MORGON BOULAND BELLEVUE

Gamay, 2023 Beaujolais

198 / 795

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DRAFT BEER

BUDVAR LAGER 5,0%	82 / 40 CL
OMNIPOLLO PILS 4,8%	92 / 40 CL
NO MONKEY BUSINESS APA 5,6%	100 / 40 CL
OMNIPOLLO TOKYO IPA 5,4%	122 / 40 CL

BOTTLES

KIRIN JAPANESE PREMIUM LAGER 33CL 5,0%	95
PERONI GLUTEN FREE 33CL 5,0%	105

CIDER

MAGNERS ORIGINAL CIDER 33CL 4,5%	82
VIKBO PEAR CIDER 33CL 4,5%	82





WISBY LAGER 33CL	59
LE TRIBUTE GINGER BEER 20CL	45
RICHARD JUHLIN NON- ALCOHOLIC SPARKLING WINE 20CL	98
CLOUDY APPLE JUICE WITH YUZU 25CL	57
LONDON ESSENCE SODA 20CL	
WHITE PEACH & JASMINE / PINK GRAPEFRUIT /	
ROASTED PINEAPPLE	45
COCA COLA / COCA COLA ZERO 33CL	42
STENKULLA SPRKLING WATER 33 / 75CL	44 / 79